

First

Recipes

CHAFING-DISH COOKERY.

First
Chafing Dish

WILEY & SONS, N.Y.

Recipes



The M. N. Co.

For the

Jewett Chafing Dish.



Jewett, John C. manufacturing co., Buffalo.

THE

JEWETT CHAFING DISH

WITH A

COLLECTION OF RECIPES

FOR

CHAFING-DISH COOKERY.

Published by

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INTRODUCTION.

THIS Book of Recipes is issued as a guide in using the Jewett Chafing Dish, and to illustrate the wide range of cooking that can be done with these useful little utensils, as well as to add to the housewife's list of good things to eat. Most of the recipes are simple and easily prepared, but in a few it is necessary to provide the ingredients beforehand.

Our best wishes go with this book, and we trust that you will, by its aid, find in the use of the Jewett Chafing Dish the pleasure that others have derived from it.

THE JOHN C. JEWETT MAN'F'G CO.

Buffalo, N. Y.

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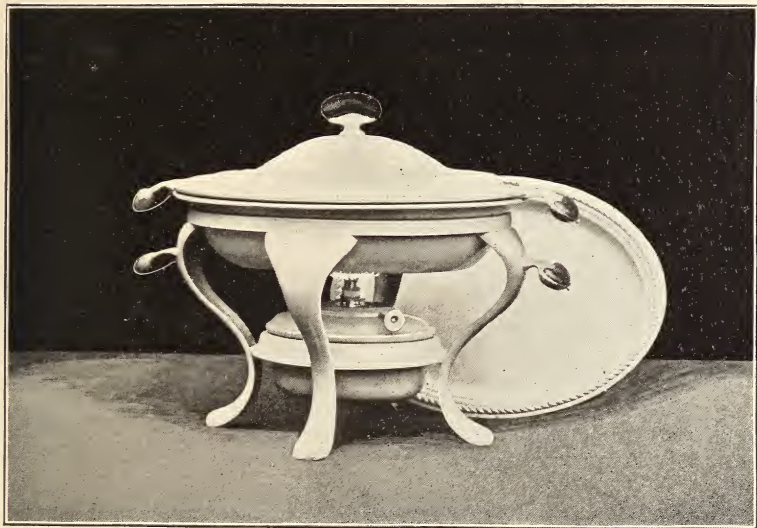
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THE
JEWETT CHAFING DISHES

Are Made in Eight Different Styles, and are Finished

POLISHED COPPER, NICKEL-PLATED AND SILVER-PLATED.



STYLE H.—Oval.
THE JEWETT CHAFING DISH.
Including Hot Water Pan and Cutlet Tray.
ONE SIZE.—THREE PINTS.
SILVER-PLATED. NICKEL-PLATED. POLISHED COPPER.



BROOK TROUT.

Brook Trout.

Butter.

A Little Flour.

Clean the fish carefully and dredge with flour. Put the butter into the chafing dish, and when hot put in the fish and fry a nice brown. Take up as soon as they are done. Drain a moment on a hot folded napkin, and serve on a heated dish, with sprigs of green or slices of lemon as a garniture. No salt will be needed when fried in butter.

SMELTS.

Smelts.

One Half Cupful Flour.

One Half Cupful Indian Meal.

Pork Drippings or Lard.

Salt.

Clean the smelts carefully by opening at the gills and drawing each smelt between your finger and thumb, beginning at the tail. Wash thoroughly and drain in colander. Mix together the flour and Indian meal, salt the fish and roll them in it. Have about one and three quarter inches of pork drippings or lard in the chafing dish, and when hot drop in the smelts and fry brown. Do not crowd them, or they will not be crisp.

FRIED SHRIMPS.

Shrimps.

One Table-spoonful of Butter.

Pepper.

Slices of Lemon.

Shell the shrimps, put them with the butter into the chafing dish and heat gently until the butter is melted and the shrimps thoroughly heated. Season with pepper and serve. Trim the dish with a chain of thin slices of lemon.

FRIED HALIBUT.

One Slice Halibut.

Four Slices Salt Pork.

One Table-spoonful of Lard.

Salt.

Flour.

Sprinkle the halibut with salt and dredge with flour. Put the pork into the chafing dish and fry a nice brown, remove and add to the fat the lard. When very hot put in the halibut. Fry brown, turn and brown the other side. Serve with the slices of pork.

STEWED CODFISH WITH POTATO.

One Cupful of Picked Fish.
One Cupful Mashed Potatoes.
One Large Table-spoonful Butter.
Milk.
Pepper and Salt.

Prepare the fish as for codfish balls (soak, boil and pick into shreds). Add the potatoes, butter and enough milk to make the mixture quite moist. Put into the chafing dish with enough boiling water to keep it from scorching. Stir until it is very hot, add the pepper and salt, and serve.

MACKEREL BALLS.

Salt Mackerel.
Cold Mashed Potatoes.
Two Beaten Eggs.
A Pinch of Pepper.
One Table-spoonful of Butter.

Soak the fish over night, and in the morning pour some boiling water over it. Pick it up carefully, removing the bones. Add an equal quantity of cold mashed potatoes, the beaten eggs and pepper, and shape in balls the size of an egg. Put the butter in the chafing dish and when hot put in the balls and fry brown. Turn and brown the other side. Serve hot, garnished with parsley.

ROE CROQUETTES.

Roes.

Mashed Potatoes.

One Half Cupful Drawn Butter with

One Raw Egg Beaten in it.

Chopped Parsley.

Salt and Pepper.

Beaten Egg and Cracker-Crumbs.

Drippings.

Parboil the roes, cool and rub into a loose granulated mass ; to this add one fourth as much mashed potato. Thoroughly mix together the roes, potato, drawn butter, chopped parsley, salt and pepper. Put into the dish and stir until hot. When cool enough to handle easily, make into small rolls, dip into the beaten egg, then into the cracker and fry in the drippings a nice brown. Drain, and serve on a hot dish.

FROG SADDLES.

Frogs' Legs.

Three Table-spoonfuls Butter.

One Gill of Cream.

Pepper, Salt and Nutmeg.

Melt the butter, stir the flour into it until smooth, and add the cream. Then put in the legs, seasoned with pepper, salt and nutmeg. Cover and cook twenty minutes. A little more cream may be added while cooking if necessary.

SALT CODFISH.

One Half Pint Dessicated Codfish.
Two Table-spoonfuls Butter.
One Table-spoonful Flour.
One Gill Cream.

Put butter in chafing dish. When melted add flour, stirring constantly. Add codfish which has been soaked for an hour in tepid water. Add cream and a little pepper. Let all simmer for ten minutes, stirring constantly.

FRIED SHAD.

One Roe-Shad.
Lard or Drippings.
Salt and Pepper.
Sliced Cucumber.
Pickle.
Parsley.
Lemon Slices.

Clean carefully a nice roe-shad. Remove the head and fins, split it, and cut each side into four or five pieces. Season with salt and pepper. Roll in flour and fry in a chafing dish in lard or dripping until a fine brown. Drain well on white blotting paper, and serve hot, garnished with sliced cucumber, pickle and parsley, and pass sliced lemon with it. Mashed potatoes should be served with this dish.

FRIED CLAMS.

Clams.
Well-beaten Eggs.
Powdered Crackers.
Butter.
Salt and Pepper.

Select large, fresh clams, remove from the shells and dry them in a napkin. Dip first in the beaten egg, then in the powdered cracker, season with salt and pepper, and fry in hot butter until a rich golden brown.

STEAMED CLAMS.

Please refer to page 47.

SOFT CLAMS.

One Dozen Soft Clams.
One Eighth Pound Salt Pork.
Boston Brown Bread.

Dice the pork and fry crisp. Saute the clams in the pork fat, and serve with the brown bread.



STYLE G.—Oval.
THE JEWETT CHAFING DISH.
Including Hot Water Pan and Cutlet Tray.
TWO SIZES.—TWO AND THREE PINTS.
SILVER-PLATED. NICKEL-PLATED. POLISHED COPPER.



STEWED OYSTERS.

Twelve good-sized Oysters.

One Half Pint Milk.

A Small Lump of Butter.

Salt and Pepper.

Boil the milk, add the butter, then the oysters, and season with pepper and salt. Allow the milk to boil up once and serve.

OYSTERS FRIED IN BATTER.

Oysters.

Three Eggs well Beaten.

Three Table-spoonfuls Milk.

One Table-spoonful Flour.

Liquor of Oysters.

Salt.

One Table-spoonful Butter.

Make a batter of the beaten eggs, milk and flour, seasoned with salt and the liquor of oysters. Put the butter into the chafing dish and when hot drop the oysters one at a time into the batter; filling the spoon with batter, drop them into the hot butter and fry a rich brown.

CELERIED OYSTERS.

One Dozen Large Oysters.

One Table-spoonful Chopped Celery.

One Tea-spoonful of Butter.

One Wine-glassful Good Sherry.

Salt and Pepper.

Melt the butter, add the oysters and celery; salt and pepper to taste, cover and simmer three minutes, add the sherry, simmer two minutes longer and serve on toast.

STEAMED OYSTERS.

Please refer to page 47.

OYSTERS ON TOAST.

One Dozen Oysters.

Yolks of Two Eggs.

One Gill Rich Cream.

Salt, Pepper and Nutmeg.

One Tea-spoonful Butter.

Buttered Toast.

Chop the oysters moderately fine and season with the salt, pepper and nutmeg. Melt the butter, add the oyster mince. Beat the yolks of the eggs with the cream and stir into the dish. When the eggs set, serve on slices of buttered toast.

PAN ROAST.

One Dozen Large Oysters.
One-half Pint Oyster Liquor.
One Table-spoonful of Butter.
Salt and Pepper.
Two Slices of Toast.

Melt the butter ; as it creams add the oysters, liquor, salt and pepper. Cover and cook two minutes. Put six of the oysters on a thin slice of toast on a hot plate, with sufficient liquid to moisten the toast, and serve.

LITTLE PIGS IN BLANKETS.

Large Oysters.
Fat English Bacon.
Pepper and Salt.
Buttered Toast.

Season the oysters with pepper and salt. Wrap each in a *very thin* slice of the bacon and fasten with a wooden toothpick. Have the chafing dish very hot, and cook the pigs just long enough to crisp the bacon, taking care not to let it burn. Serve hot on small pieces of toast. Garnish with parsley.

OYSTERS A LA CREME.

Twenty-five Oysters (blanched and drained).
Two Table-spoonfuls Butter.
One-half Pint Cream.
One Salt-spoonful of Salt.
One Salt-spoonful of Pepper.
Mace or Nutmeg.
Two Bay Leaves.
Two Dessert-spoonfuls Cracker Crumbs.

Put in chafing dish butter, salt, pepper, a little mace or nutmeg, and two bay leaves. When it boils sift in the pounded cracker, add the oysters and cook two minutes. Serve on hot toast.

OYSTER CROQUETTES.

Hard End of Oysters.
Mashed Potatoes.
Two Tea-spoonfuls Butter.
One Tea-spoonful of Salt.
One-half Tea-spoonful of Pepper.
One-half Gill of Cream.
Lard.

Take the ends of oysters and scald them ; then chop fine and add equal weight of mashed potatoes, with butter, salt, pepper and cream. Make in small rolls, dip in beaten eggs, then in cracker crumbs and fry in sweet lard until a nice golden brown.



STYLE A.—Round.
THE JEWETT CHAFING DISH.
ONE SIZE.—THREE PINTS.
With or without Hot Water Pan.
SILVER-PLATED. NICKEL-PLATED. POLISHED COPPER.



LOBSTER CURRY.

Lobster.
Vinegar.
Butter.
Curry.
Lemon.
Parsley.

Chop the lobster coarsely, warm in a chafing dish, and serve with a sauce composed of equal parts of vinegar, water and melted butter and curry. Garnish with lemon and parsley.

LOBSTER A LA NEWBERG.

One Large Lobster.
One Table-spoonful Butter.
One Gill Wine.
Three Eggs.
One-Half Pint Cream.

Take the nicest part of lobster, cut in small slices, put in chafing dish with butter, season well with pepper and salt, pour the wine over it; cook ten minutes. Add the beaten yolks of eggs and the cream. Let all come to a boil and serve immediately.

LOBSTER CROQUETTES.

Meat of One Lobster.

Bread Crumbs.

Pepper and Salt.

Powdered Mace.

Two Table-spoonfuls Melted Butter.

Two Beaten Eggs.

Pulverized Cracker.

Chop the meat of a boiled lobster fine, add pepper and salt and powdered mace. Mix with this one-fourth as much fine bread crumbs as you have meat, and the melted butter, and form into pointed balls. Roll these in the beaten egg, then in the pulverized cracker, and fry in butter. Serve dry and hot and garnished with parsley.

LOBSTER RISsoles.

Meat of One Boiled Lobster.

Coral of One Lobster.

Yolks of Three Hard-boiled Eggs.

Cayenne Pepper and Salt.

Nutmeg.

Two Table-spoonfuls Milk.

One Table-spoonful Flour.

One Egg.

Mince the meat of lobster fine; pound the coral smooth and grate the yolks of eggs. Season with cayenne pepper, salt and nutmeg. Make a batter of the milk, flour and egg. Beat well and gradually mix the lobster with it. When stiff enough to form, roll in balls the size of a large plum. Fry in a chafing dish in fresh butter and serve either hot or cold.

REED BIRDS.

Reed Birds.
Butter.
Salt.
Cream.

Arrange the birds in the chafing dish with bits of fresh butter between them. Allow them to brown lightly; turn and brown on the other side; salt and place on a hot platter. Add a very little sweet cream to the contents of the chafing dish, forming a delicate gravy. Pour this over the birds and serve with Saratoga chips.

STEWED REED BIRDS.

Four Reed Birds.
Butter.
Salt and Pepper.
One-half Cupful Rich Stock.
One Tea-spoonful Vinegar.
Toast.

Put sufficient butter in the chafing dish to float the birds, and when quite hot put them in. Season with salt and pepper and cook for six minutes, turning them frequently. Lay two birds on each slice of toast and pour over them a gravy made by adding the stock and vinegar to the butter remaining in the chafing dish. Serve quite hot.

SALMI OF WOODCOCK.

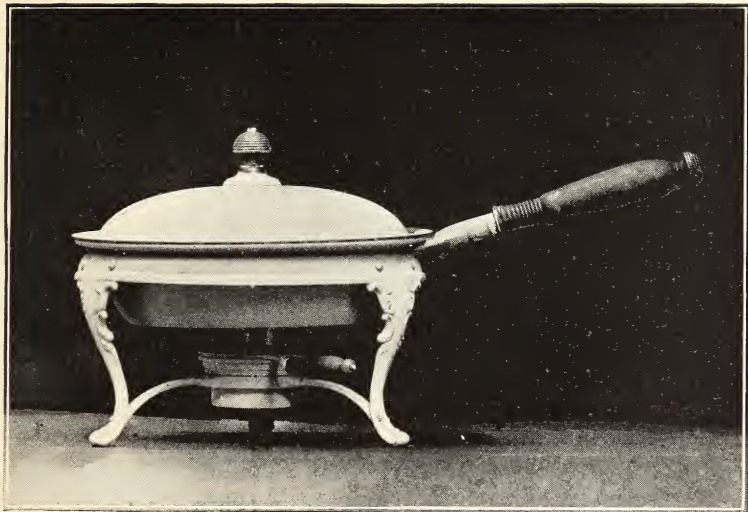
Woodcock.
Bits of Fat Pork.
One Minced Button Onion.
One Pinch of Cayenne Pepper.
Juice of One Lemon.
One Gill Wine.
Buttered Toast.

Have the birds roasted until half done. Cut in quarters. Put the bits of pork, giblets and necks of birds in the chafing dish in sufficient water to stew them. Into this gravy put the quartered birds, cover closely and cook until tender; remove and arrange neatly on the toast. Strain the gravy, return to the chafing dish, add some small pieces of butter rolled in flour, the lemon juice and wine. Boil up and pour over the salmi.

SALMI OF PRAIRIE CHICKEN.

Cold Roasted Prairie Chickens.
One Small Onion.
One Bunch of Sweet Herbs.
Bits of Pork.
One Gill Brown Sherry.
Lemon Juice.
Brown Flour.

Have ready the chickens cut into joints, and put aside while you prepare a gravy in the following manner: Take the bones, skin and odds and ends of the chicken, add the onion minced, the sweet herbs, pork and whatever gravy and dressing you may have, and stew in one pint of water for an hour. Skim and strain into the chafing dish and add the sherry and lemon juice; thicken with the brown flour if needed. Boil and pour over the reserved meat and serve smoking hot.



STYLE E.—Round.
THE JEWETT CHAFING DISH.

TWO SIZES.—TWO AND THREE PINTS.

With or without Hot Water Pan.

SILVER-PLATED. NICKEL-PLATED. POLISHED COPPER.



QUAIL.

Four Plump Quails.
Four Table-spoonfuls Butter.
Two Gills Highly Seasoned Broth.
Two Gills Port or Claret.
Two Tea-spoonfuls Onion Vinegar.
Celery.
Salt.
White Pepper.
Two Table-spoonfuls Mushroom Catsup.

Cut the birds open down the back. Put the butter into the chafing dish and heat until it begins to brown. Then put in the birds, cover and cook five minutes, turn and cook five minutes longer. When nicely browned on both sides add the broth, port or claret, catsup and vinegar; season with the celery, salt and pepper, and serve.

QUAIL ON TOAST.

Quail.
Two Table-spoonfuls Butter.
Buttered Toast.

Dress carefully, cut open down the backs, season and dredge in flour. Put a little water and lump of butter in a covered bake pan, arrange the birds nicely in this and bake ten minutes. Put the butter into the chafing dish, and when it is quite hot remove the birds from baker and fry a rich golden brown. Arrange the toast on a platter, with a quail on each slice, and pour over them a gravy made of the juices left in the baker and chafing dish, thickened with a little flour.

BREAST OF GROUSE.

Breast of Grouse.
One Table-spoonful Butter.
Pepper and Salt.
Currant Jelly.

Put the butter into the chafing dish and when hot add the breast of grouse. Cook three minutes on each side, season with salt and pepper and serve with currant jelly.

BREAST OF CANVAS-BACK DUCK.

Breast of One Duck.
One Table-spoonful Butter.
Salt and Pepper.
Currant Jelly.

Put the butter into the chafing dish and when very hot add the breast of duck. Fry three minutes and a half, turn and fry three minutes. Season with pepper and salt and serve with currant jelly.

RAGOUT OF SQUIRREL.

One Pair Young Squirrels.
One Large Onion.
One Table-spoonful Butter.
Two Tea-spoonfuls Browned Flour.
One-half Pound Bacon.
One Glass Wine.
Juice of Half a Lemon.

Clean carefully and quarter the squirrels and soak in salt and water to draw out the blood. Put the bacon cut in strips into the chafing dish, and when hot add the squirrels, pouring over them a gravy made in this manner: Slice the onion and fry brown in the butter; into this stir five table-spoonfuls of boiling water and thicken with the browned flour. Just before pouring this gravy over the squirrels add one-half cup warm water. Pour into the chafing dish, cover closely and stew until the squirrels are tender; add the wine and lemon juice and serve.

VENISON STEAK.

Venison Steak $1\frac{1}{4}$ inch Thick.
One Ounce Butter.
One Salt-spoonful Salt.
One Pinch Cayenne Pepper.
One Tea-spoonful Lemon Juice.
Two Table-spoonfuls Quince Jelly.
One-half Pint Claret or Madeira.
A Very Little Mace.

Melt the butter; when hot put in the steak, cover and cook three minutes, turn and cook three minutes longer. Add the other ingredients, and simmer all together six minutes. Serve on hot plates.

VENISON CHOPS.

When the chafing dish is hot put in the chop without butter, cover closely and cook three minutes; season, turn, cover and cook three minutes longer. Serve on a platter garnished with bits of parsley alternated with currant or cranberry jelly.

Venison Chops.
Salt and Pepper.
Parsley.
Currant or Cranberry Jelly.

SHERRIED VENISON.

Put the butter into the chafing dish, and when hot add the steak, cut one and a half inches thick, from the leg, or a chop from the loin. Fry on one side a few minutes, then turn it over and add the sherry and jelly. Simmer gently seven minutes if desired extra rare, or twelve minutes if to be well done.

Venison Steak.
One Walnut of Butter.
Salt and Pepper.
One Wine-glassful Sherry.
One Table-spoonful Currant Jelly.



STYLE B.—Round.

THE JEWETT CHAFING DISH.

TWO SIZES.—TWO AND THREE PINTS.

With or without Hot Water Pan.

SILVER-PLATED, NICKEL-PLATED, POLISHED COPPER.



VENISON PATTIES.

Remains of Roast Venison.
One Glassful Sherry or Gravy.
Wine Jelly.

Make a nicely flavored mince of the remains of the venison; moisten with the sherry or gravy and warm in the chafing dish. Fill pretty shells with the meat and serve with wine jelly.

MOCK VENISON.

Slice of Saddle of Mutton.
One Large Table-spoonful Butter.
Salt and Cayenne Pepper.
One Table-spoonful Currant Jelly.
One Gill Madeira.

Put the butter into the chafing dish, and when hot add the mutton. Cover and cook two minutes, turn and cook two minutes longer. Add salt and cayenne, jelly and Madeira. Simmer six minutes and serve hot.

SWEETBREADS.

Sweetbreads.
Strips of Fat Salt Pork.
Salt.

Wash thoroughly and dry with a linen napkin. With a larding needle run in the narrow strips of fat salt pork. Butter the chafing dish, and when hot lay in the sweetbreads, salt and cook to a firm brown, turning often to crisp the pork.

CALF'S LIVER.

Calf's Liver.
One-half Cupful Flour.
One-half Cupful Indian Meal.
One Tea-spoonful Salt.
Two Table-spoonfuls Butter.
Breakfast Bacon.
Coffee.

Cut the liver in neat, smooth slices and lay in salt and water to extract the blood. Mix together the flour, meal and salt. Roll the slices of liver in the mixture and fry in the chafing dish in hot butter until brown. Just before serving pour in a little coffee, cover tightly and let stand a moment, and serve with slices of crisply fried English breakfast bacon.

PORK CHOPS.

Pork Chops.
Pepper and Salt.
A Little Butter.

The chops should be half an inch thick, trimmed neatly and not too fat. Sprinkle on both sides with salt and pepper. Melt the butter in the chafing dish. When hot put in the chops and fry them until they are very well done. Serve with apple sauce.

FRIZZLED HAM.

Lean Ham.
One Table-spoonful Butter,
One Table-spoonful Flour.
One Pint of Milk.
Pepper.

Cut the ham into thin shavings. Melt the butter, fry the ham until it begins to color, sprinkle the flour over it and fry until browned nicely, stirring about to keep from scorching. Pour in the milk, boil up once, season with pepper and serve.

LAMB CHOPS, BREADED.

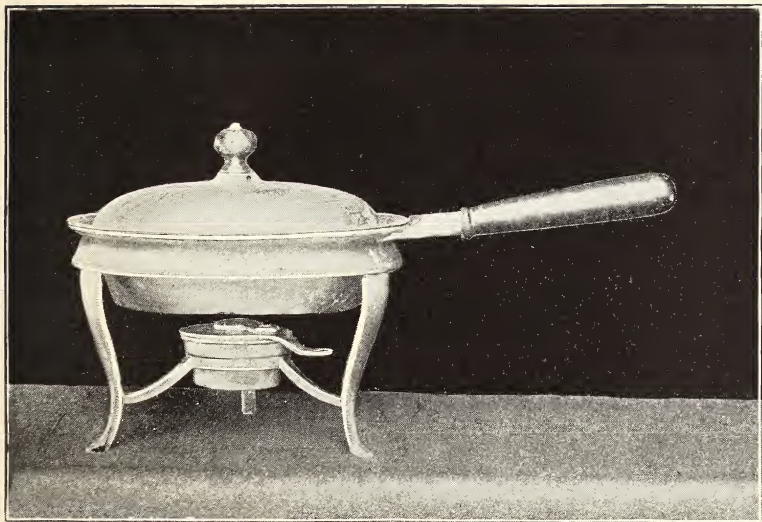
Chops.
One Raw Egg.
Pepper and Salt.
Fine Cracker Crumbs.
Lard.

Pepper and salt the chops and dip in the egg. Then roll in the crumbs and fry a nice brown.

DRIED BEEF.

One-Half Pound Chipped Beef.
Two Table-spoonfuls Butter.
One Table-spoonful Flour.
One and One-Half Pints Milk.

Melt the butter. When hot add the beef. Fry until brown, add the milk, cream the flour with a little cold milk and thicken. Pour over sippets of toast and serve.



STYLE C.—Round.
THE JEWETT CHAFING DISH.

TWO SIZES.—TWO AND THREE PINTS.

With or without Hot Water Pan.

SILVER-PLATED. NICKEL-PLATED. POLISHED COPPER.



EXCELLENT BEEFSTEAK.

Porterhouse Steak.
Butter.
Cream.
Pepper and Salt.
Yolk of One Egg.

Heat the chafing dish quite hot. Lay the steak in the hot dry dish, and cover instantly as tightly as possible. When the meat touches the heated dish it will seethe and adhere to it, but in a few seconds it will become loosened and juicy. Turn the steak quickly every half minute, leaving it uncovered as little as possible. When nearly done sprinkle with pepper and salt. Finish cooking, take up and place between hot plates with a piece of butter on top. If you wish much gravy add three or four table-spoonfuls of rich sweet cream to the juice remaining in the chafing dish, let it boil up and stir in quickly the well-beaten yolk of an egg. Pour the gravy over the steak and serve *hot*.

Mutton Chops.
Butter.
Salt and Pepper.

MUTTON CHOPS.

Season the chops and fry on both sides to a nice brown.

BEEF CROQUETTES.

Cold Roast Beef.
Bread Crumbs.
A Little Milk.
One Beaten Egg.
Powdered Cracker.
Pepper and Salt.
Parsley.

Chop the beef fine and add to it one third as much bread crumbs as meat. Moisten with a little milk, season with pepper and salt and form into balls. Dip these into the beaten egg, roll in cracker and fry in the chafing dish in butter. Garnish with parsley.

PORK TENDERLOIN.

One Pork Tenderloin.
One Table-spoonful Butter.
One Table-spoonful Chopped Onion.
Three Heaping Table-spoonfuls Horseradish.

Cut tenderloin crosswise into half-inch slices and put in the chafing dish with butter and onion; thoroughly cook, which will take about ten minutes. When done add vinegar and reduce the heat. Melt two ounces of butter and stir in horseradish, freshly grated, and use as a sauce.

LAMB, MINCED.

Cold Roast Lamb.
Salt and Pepper.
One Cupful of Stock.
Browned Flour.

Mince the meat fine, and season highly. Put the stock into the chafing dish, and when hot stir in the meat. Heat thoroughly; thicken with the browned flour.

FRIED CHICKEN.

One Young Tender Chicken.
Two Ounces Butter.
Salt and Pepper.
Cress.

Cut the chicken in pieces as for stewing, dust with salt and pepper. Melt the butter, put in the chicken, and cook very slowly until well done and nicely browned. Turn and cook the other side in the same way. When done remove to a hot platter, put some bits of butter on the chicken, set in the oven a moment and serve. Garnish with cress.

FRIED EGGS.

Four Eggs.
Fat.

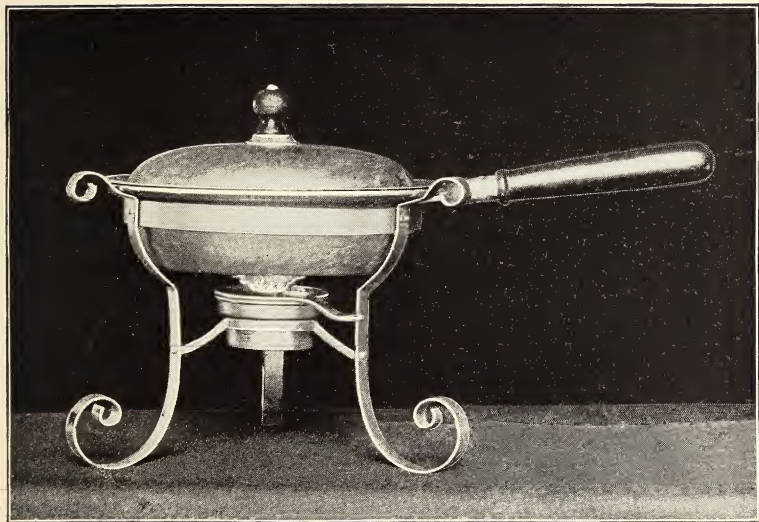
Melt the fat, and when hot break the eggs into a saucer and slide them gently into the dish. Dip the fat over them to cook them on top. Serve when the white is done.

For fat many prefer lard, as the eggs are whiter, but butter imparts a better flavor, and ham drippings are still better.

POACHED EGGS.

One Pint Milk.
Six Eggs.
One Table-spoonful Butter.
One Tea-spoonful Salt.
Three Slices of Buttered Toast.

Heat the milk. Just before it boils stir in the butter and salt. Pour in the eggs beaten to a froth and stir constantly until it thickens—about two minutes. Put out the lamp and stir half a minute or so. Pour over the toast.



STYLE D.—Round.

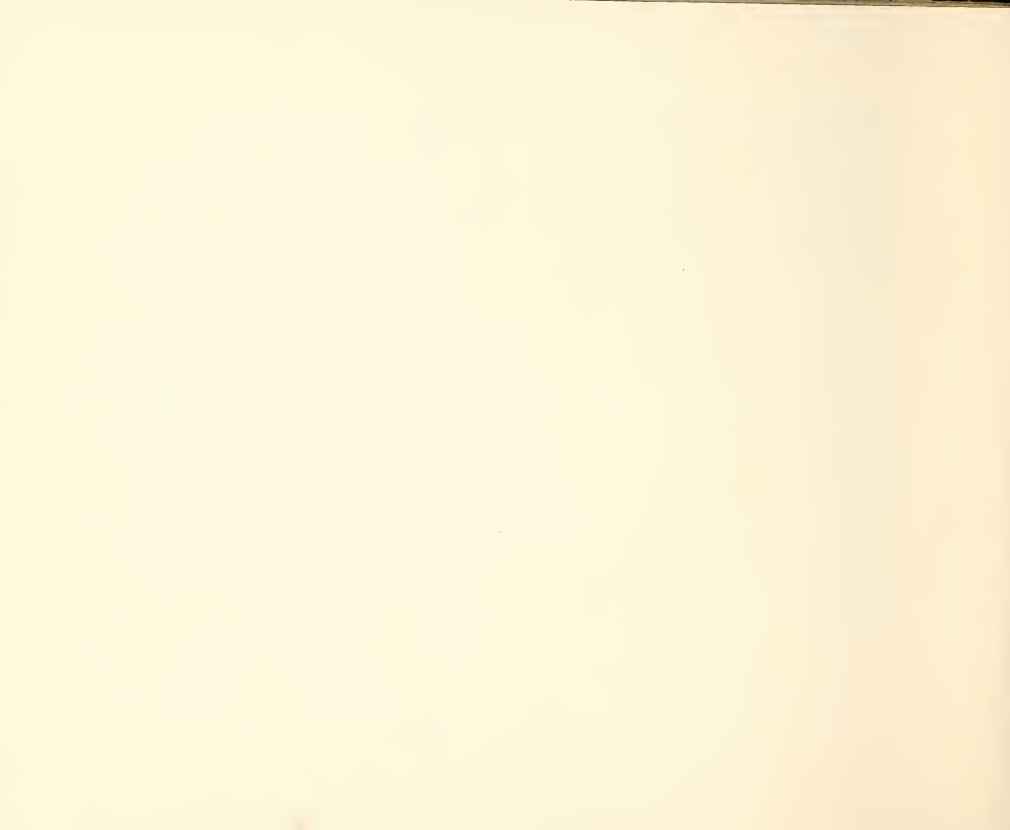
THE JEWETT CHAFING DISH.

TWO SIZES.—TWO AND THREE PINTS.

With or without Hot Water Pan.

STAND—NICKEL-PLATED, COPPER-PLATED, OR WROUGHT IRON.

DISH—NICKEL-PLATED OR POLISHED COPPER.



SCRAMBLED EGGS.

Six Eggs.

One Walnut Butter.

Salt and Pepper.

Break the eggs into a dish, preserving the yolks unbroken. Put into the chafing dish enough butter to oil the bottom and when heated slip in the eggs, adding the butter and season. Stir from the bottom until cooked.

DROPPED EGGS.

Fresh Eggs.

Salt.

Partly fill the chafing dish with boiling water and throw in a little salt. Break eggs into a saucer one by one, and drop into the water, taking care not to break the yolks nor scatter the white. Dip boiling water over the yolks with a spoon until the white sets. Take out separately on slices of toast.

EGGS AND TOAST.

One Table-spoonful Butter.
Six Eggs.
One Gill Cream.
Pepper and Salt.
Toast.

Melt the butter in the chafing dish and add pepper and salt. When hot, add cream and eggs. Stir constantly two or three minutes. Serve on hot toast.

EGGS WITH DRIED BEEF.

One Quarter Pound Dried Beef.
Two Table-spoonfuls Butter.
Two Gills Cream or Milk.
Three Eggs.

Put butter in chafing dish, with cream or milk, add the beef shaved very thin; let it simmer for about ten minutes, then stir the eggs in rapidly. Serve as soon as the eggs are set.

DELICATE OMELETTE.

Three Fresh Eggs.

Two Table-spoonfuls Cream.

Pepper and Salt.

One Table-spoonful Butter.

Beat the eggs and cream lightly, with pepper and salt. Melt the butter ; when very hot pour in the mixture. Scrape the cooked egg up rapidly from all parts of the pan. When cooked fold to the side opposite the handle. Turn over the pan a warm plate and reverse quickly, leaving the omelette on the plate.

PLAIN OMELETTE.

Four Fresh Eggs.

Four Table-spoonfuls Milk.

One Walnut of Butter.

Break the eggs into a bowl with the milk, and whip very thoroughly. Put the butter into the chafing dish, and when very hot run the egg into it. Run a thin bladed knife under the bottom to loosen, but do not stir. When done, quickly and carefully roll the edge over and over until all rolled up. Turn out on a hot plate and serve.

JELLY OMELETTE.

Four Fresh Eggs.
Four Table-spoonfuls Milk.
One Walnut of Butter.
Jelly.

The same as plain omelette, and just before folding spread with any kind of jelly (currant or grape is best). Fold quickly, and sprinkle with powdered sugar.

HAM OMELETTE.

Four Fresh Eggs.
Four Table-spoonfuls Milk.
One Walnut Butter.
Three Table-spoonfuls Cooked Ham.

The same as plain omelette, and add the ham, chopped fine, as soon as it begins to thicken.

CHEESE OMELETTE.

Four Fresh Eggs.

Four Table-spoonfuls of Milk

One Walnut of Butter.

Three Table-spoonfuls Grated Cheese.

The same as plain omelette, and as soon as it begins to thicken sprinkle in the cheese.

FRIED MUSHROOMS.

Mushrooms.

One Table-spoonful Butter.

Salt and Pepper.

Soak the mushrooms a few minutes in salt and water after cleaning and removing the stem. Put the butter and mushrooms into the chafing dish and fry slowly, and season with pepper and salt. Place the mushrooms on a dish with the hollow side up and pour over them the gravy formed of the butter and juice.

MUSHROOMS EN RAGOUT.

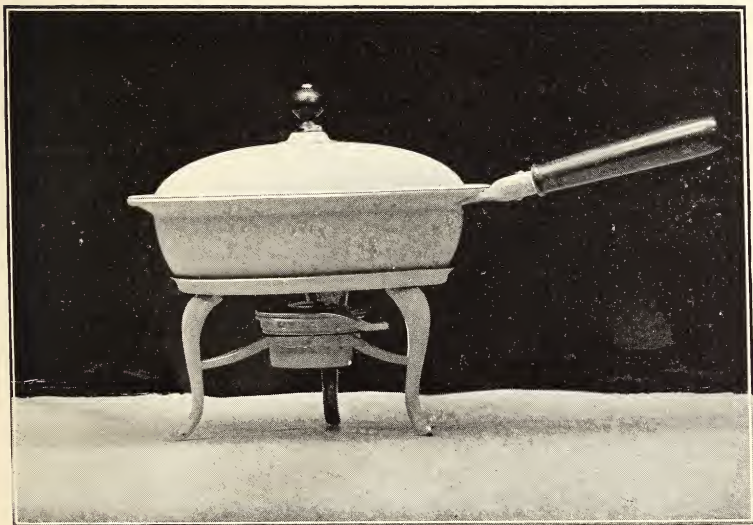
Mushrooms.
Stock.
Vinegar.
Parsley.
Chopped Green Onion.
Salt and Pepper.
Yolks of Eggs.

Put a little stock in the chafing dish and when hot add a little vinegar, chopped parsley, onion, salt and pepper. When scalding hot put in the mushrooms nicely cleaned, and when done thicken with the yolks of eggs and serve hot.

CURRIED MUSHROOMS.

Mushrooms.
Stock.
Butter.
Four Table-spoonfuls Cream.
One Tea-spoonful Curry Powder mixed
with Two Tea-spoonfuls Flour.
Pepper and Salt.

Peel and remove the stems, and stew in the stock with butter and salt. Then put in the cream and the curry powder and flour. Stir carefully a moment and serve on a hot dish.



STYLE F.—Round.
THE JEWETT CHAFING DISH.
TWO SIZES.—TWO AND THREE PINTS.
With or without Hot Water Pan.
NICKEL-PLATED. POLISHED COPPER.

STEWED MUSHROOMS.

One Half Pint Button Mushrooms.
Two Tea-spoonfuls Butter.
One Tea-spoonful Salt.
One Half Tea-spoonful Pepper.
One Small Piece Mace.

Put the butter into the chafing dish and melt; add the mushrooms, salt, pepper and mace well pounded. Stew until the mushrooms are done and serve on a hot dish.

MUSHROOMS WITH BACON.

One Dozen Mushrooms.
Six Slices of Bacon.

Fry the bacon (which should be streaked with lean) in the chafing dish, in the usual way. Just before it is done put in the mushrooms and fry slowly until done. Serve hot.

CREAMED POTATOES.

One Pint Cold Potatoes.
Milk.
One Table-spoonful Butter.
One Half Tea-spoonful Salt.
One Half Salt-spoon Pepper.
A Little Chopped Parsley.

Cut the potatoes into cubes or thin slices. Put them into the chafing dish, cover with milk, and cook until the potatoes have absorbed all the milk. Add the butter, salt, pepper and parsley.

LYONNAISE POTATOES.

One Pint Cold Potatoes.
Salt and Pepper.
One Scant Table-spoonful Minced Onion.
One Heaping Table-spoonful Butter.
One Table-spoonful Chopped Parsley.
One Table-spoonful Vinegar.

Fry the onion in the butter until yellow. Add the potatoes seasoned with salt and pepper, and stir with a fork until they have absorbed all the butter, being careful not to break them. Add the parsley and serve hot. The vinegar heated with the butter gives the potatoes a nice flavor.

FRIED POTATOES.

Cold Boiled Potatoes.
Drippings or Fat.
Salt.

Slice the potatoes thin and fry. Salt while cooking.

FRIED MUSH.

Cold Corn Meal Mush.
Beaten Egg.
Bread or Cracker Crumbs.
Fat.

Cut the mush into thin slices, dip into the egg, roll in the crumbs and brown nicely.

MACARONI BALLS.

Cold Macaroni.
Cheese.
Beaten Eggs.
Crumbs.
Lard.

Make the macaroni and cheese into little balls, dip in the egg, roll in the crumbs and fry.

PRUNE TOAST.

One Half Pound Prunes.
Two Table-spoonfuls of Butter.
Bread.
One Wine Glass Sherry.
Cream.

Cut the crust from a thick slice of bread. Put in the chafing dish the butter, and when very hot brown the bread on both sides. Pour over this the prunes, which have been previously boiled long enough to enable you to remove the pits. Sweeten to taste. Add a glass of sherry, and serve with cream.

BREAD SAUTE.

Bread (Thick Slice).
Two Table-spoonfuls Butter.
Two Table-spoonfuls Grated Ham.
Two Table-spoonfuls Grated Cheese.
One Gill Cream.

Cut the crust from the bread; put butter in the chafing dish and when very hot brown the bread on both sides; take it out and put in the ham, cheese and cream. Season with cayenne pepper. Mix all well together and when very hot spread on the toast.

WELSH RAREBIT.

One and One Half Pounds Fresh Cheese.
One Table-spoonful Butter.
One Tea-spoonful Dry Mustard.
One Half Pint Beer.

Put butter in chafing dish ; when nearly melted add cheese cut in small dice, mustard and a little cayenne pepper. *Stir all the time ;* add a small amount of beer to prevent burning. Keep adding beer. Serve hot on toast.

IMPORTED FRANKFURTER.

One Can Imported Frankfurter.

Open tin, and put them into chafing dish. Cover with hot water and boil three minutes, and serve.

One Cupful Cold Sweet Corn.
One Beaten Egg.
Two Table-spoonfuls Flour.
One Half Tea-spoonful Baking Powder.
Pepper and Salt.

CORN FRITTERS.

Make into a batter and fry by spoonfuls in butter.

FRENCH PEAS.

One Can French Peas.
Two Table-spoonfuls Butter.
Pepper and Salt.

Put butter in chafing dish; when melted add peas.
Season with pepper and salt. Cook for about ten
minutes.

STEAMED CLAMS OR OYSTERS.

Place in hot water pan three-fourths pint of water in two-pint size, or one pint of water in three-pint size, and cover with STROUD'S PATENT PERFORATED DISH. Clean the clam or oyster shells and, after the water boils, place them in the perforated dish and cover tightly. It will take four minutes to steam clams, and six minutes to steam oysters (unless very large).

PLEASE NOTE.

The John C. Jewett Mfg. Co. are the sole manufacturers of STROUD'S PATENT CLAM AND OYSTER STEAMER, which is composed of a hot water pan, Dish and Cover, being the same as their regular round chafing dishes, excepting that the DISH is perforated near the top, which allows the steam from hot water pan to pass into it. These patent perforated dishes, or steamers, are sold separately, and are a most important addition to our regular dishes, as they can be used for cooking lobsters, mushrooms, or any other article that can be cooked by steaming.

These steamers are endorsed by such houses as the "Waldorf," "Brunswick," "Imperial" and other high-class New York hotels and restaurants.

Descriptive circular sent on application.





